

Blackberry Receipts.
As we are now in the midst of the blackberry season, we subjoin a few receipts for different preparations of that common but excellent and healthful fruit, which may be acceptable to our fair readers:

Blackberry Cordial.—The following is said to be not only an excellent beverage, but a cure for diarrhoea, &c.—To half a bushel of blackberries, well mashed, add 16 lbs of allspice, 2 oz. cinnamon, 3 oz. cloves. Pulverize well, mix, and boil slowly till properly done. Then strain or squeeze the juice through hopsuep or flannel, and add to each pint of the juice one pound of loaf sugar. Boil again for some time, take it off, and while cooling, add half a gallon of the best cognac brandy.—Dose for an adult half a gill to a gill; for a child a teaspoonful or more, according to age.

Blackberry Wine.—Gather when ripe, on a dry day. Put into a vessel, with the head out, and a tap fitted near the bottom; pour on them boiling water to cover them. Mash the berries with your hands, and let them stand covered till the pulp rises to the top, and forms a crust in three or four days. Then draw off the juice into another vessel, and to every gallon add one pound of sugar; mix well, and put into a cask to work for a week or ten days, and then draw off the remaining lees, keeping the cask well filled, particularly at the commencement. When the working has cease bang it down; after six or twelve months it may be bottled.

Blackberry Wine and Cordial.—We add another recipe which has been extensively published, and is highly recommended. It is as follows:

To make a wine equal in value to port, take ripe blackberries or dewberries and press them; let the juice stand thirty-six hours to ferment, skim off whatever rises to the top; then to every gallon of the juice add a quart of water and three pounds of sugar (brown sugar will do); let this stand in open vessels for twenty-four hours, skin and strain it, then barrel it until March, when it should be carefully racked off and bottled. Blackberry cordial is made by adding one pound of white sugar to three pounds of ripe blackberries, allowing them to stand twelve hours, then dressing out the juice, straining it, adding one third spirit, and putting a teaspoonful of finely powdered allspice in every quart of the cordial, it is at once fit for use. This wine and cordial are very valuable medicines in the treatment of weakness of stomach and bowels, and are especially valuable in the summer complaints of children.

Another receipt for making Blackberry Wine.—The following recipe for making blackberry wine is given by the Richmond American: Measure your berries and bruise them, to every gallon adding a quart of boiling water. Let the mixture stand twenty-four hours, stirring occasionally; then strain off the liquor into a cask, to every gallon, adding two pounds of sugar; cork tight and let it stand till the following October, and you have wine ready for use, without further boiling or straining, that will make lips smack as they never smacked before under similar influences.

Blackberry Jam.—Gather the fruit in dry weather; allow half a pound of good brown sugar to every pound of fruit; boil the whole together gently for an hour, or till the blackberries are soft, stirring and mashing them well. Preserve it like any other jam, and it will be found very useful in families particularly for children—regulating their bowels and enabling you to dispense with cathartics. It may be spread on bread, or on puddings instead of butter; and even when the blackberries are bought, it is cheaper than butter.

Wide Awake.—As the formation of a "wide awake" Republican club has been suggested in this city, and in other places in Indiana, we publish the constitution of the "Wide Awake Club" of Albany, New York, as a basis of action for the Republican boys here:

Article I. The name of this association shall be the "Wide Awakes" of the city of Albany.

Art II. This association shall, by all honorable means, labor for the election to the offices of President and Vice President of Abraham Lincoln and Hannibal Hamlin.

The officers of this association shall consist of a President, a Captain, three Lieutenants, four Sergeants, four Corporals, a Secretary and Treasurer, and an Executive Committee of five, to be chosen from the ranks of the company.

Art. IV. On all parades this association shall be under the command of the officers aforesaid, and in the case of the absence of any one of the officers, his place shall be filled by the officer next in rank.

Art. V. All officers shall be elected by a vote of the company.

Art. VI. It shall be the duty of this association to act as political police; to do escort to all prominent speakers who visit the city to address the citizens in favor of Lincoln and Hamlin, to attend the public meetings in a body, and see that order is preserved and the speaker not disturbed.

Art. VII. Each member shall provide himself with a glazed cap and cape, and stand all parades of the association.

Art. VIII. No boisterous or disorderly conduct of any kind shall be allowed.

Art. IX. It shall be the duty of this association to act as an escort to the Albany Republican Central Campaign Club on all public occasions unless they otherwise desire.

Art. X. In case this organization shall contain a number inconvenient to parades as a company, the same may be divided into auxiliary companies, to be organized according to art. 3 of this Constitution.

Art XI. Any article of this Constitution may be altered or amended at any regular meeting; previous notice having been given by a vote of two-thirds of the members present.

We regret to hear that Mr. Lincoln's younger child, a remarkably bright boy of six years of age, is lying ill at the point of death, with scarlet fever. The parent is superior to the politician; Mr. Lincoln has not been seen out of his house, not in except at the bedside of his child, since Friday last.—[Chicago Press and Tribune 20th ult.]

The Illinois State Democrat and the Chicago Herald support Breckinridge and Lane.

Sectarianism.

Mr. Douglas received in Baltimore the following Southern votes:

Maryland.....	24
Virginia.....	14
North Carolina.....	1
Alabama.....	9
Louisiana.....	6
Missouri.....	41
Tennessee.....	3

Of those, Alabama and Louisiana, counting 15, were represented by delegations. To half a bushel of blackberries, well mashed, add 16 lbs of allspice, 2 oz. cinnamon, 3 oz. cloves. Pulverize well, mix, and boil slowly till properly done. Then strain or squeeze the juice through hopsuep or flannel, and add to each pint of the juice one pound of loaf sugar. Boil again for some time, take it off, and while cooling, add half a gallon of the best cognac brandy.—Dose for an adult half a gill to a gill; for a child a teaspoonful or more, according to age.

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To make a wine equal in value to port, take ripe blackberries or dewberries and press them; let the juice stand thirty-six hours to ferment, skim off whatever rises to the top; then to every gallon of the juice add a quart of water and three pounds of sugar (brown sugar will do); let this stand in open vessels for twenty-four hours, skin and strain it, then barrel it until March, when it should be carefully racked off and bottled. Blackberry cordial is made by adding one pound of white sugar to three pounds of ripe blackberries, allowing them to stand twelve hours, then dressing out the juice, straining it, adding one third spirit, and putting a teaspoonful of finely powdered allspice in every quart of the cordial, it is at once fit for use. This wine and cordial are very valuable medicines in the treatment of weakness of stomach and bowels, and are especially valuable in the summer complaints of children.

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